

# INTERNATIONAL BRUNCH BUFFET MENU

OPEN FROM 11.00<sup>HRS</sup> TILL 14.00<sup>HRS</sup> EVERY SUNDAY

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## THE BAKER'S CORNER

### SELECTION OF FRESHLY BAKED BREAD AND PASTRIES

Multigrain Loaf, French Stick, Mini Ciabatta,  
Mini Pretzel & Sesame Seed Kaiser Rolls  
Croissants and Fruit Danishes, Butter,  
Jams and Marmalade

#### SESAME SEED BAGEL

smoked salmon, lemon and dill cream cheese,  
cucumber, rucola

#### ORGANIC NORDIC BREAD

cottage cheese, spinach gel, bresaola

#### BUN "N" ROLL

speck, stracciatella, rucola, confit tomato,  
pistachio pesto

#### MINI BRIOCHE BUN CAPRESE V

mozzarella di bufala, heirloom cherry tomatoes,  
basil oil

#### QUICHE LORRAINE V

sweet potato, charred leeks, gruyere cheese

## INTERNATIONAL FLAVOURS OF GARDE-MANGER

#### MISTICANZA CRISPY LEAVES V

#### MARINATED CUCUMBER V

pine nuts, natural yoghurt & dill dressing

#### MARINATED CHICKPEA SALAD V

pickled radishes, heirloom cherry tomatoes,  
kalamata olives and herb oil

#### BEETROOT V

parfait with ratatouille of vegetables

#### HONEY & MISO GLAZED HOUSE CURED DUCK

heritage carrots, berry jelly and mustard seed

#### TARTARE OF SMOKED TUNA & AVOCADO

wakame salad, sesame seed, pickled sweet chilli,  
keta caviar

#### MINI WALDORF SALAD V

apple, celery, grapes, green leaves, crème fraiche

#### LOCAL RED PRAWN CARPACCIO

homemade mayo, citrus vinaigrette, chervil

#### SELECTION OF HOMEMADE CURED FISH & PRAWNS

toasted garlic ciabatta,  
lime crème fraiche, pickled fennel, dill & capers,  
wakame salad, dill and whole grain mustard  
dressing, miso, honey and soy dressing

## A SELECTION OF FINE INTERNATIONAL CURED MEATS, CHEESE & PICKLES

Aged Parma Ham, Coppa,  
Pistachio Mortadella, Salami Ventricina  
Parmigiano Reggiano, Brie, Gouda, Swiss cheese  
Dried Fruits, Roasted Nuts, Homemade Fruit  
Chutneys, Biscuits, Sourdough Bread and Olive  
Oil & Rosemary Grissini.  
Pickled Okra, Pickled Red Radishes,  
Pickled Carrots, Pickled Cucumbers

## SOUP KETTLE

#### SOUP OF THE DAY

## LIVE COOKING EGG STATION

### POACHED EGG BENEDICT

English muffin, creamed spinach,  
served with Truffled Hollandaise **V**  
or  
Prawn and Crab creamy sauce

### SHAKSHUKA **V**

egg, tomato sauces, herbs

## LIVE CARVERY

### HERB ROAST GRASS FED PRIME BEEF

grilled onions, mushroom cream sauce,  
horseradish relish

### PORK STATION

local honey roasted smoked pork belly bacon

### RAGUSA SAUSAGE

cider and shallot gravy, whole grain mustard sauce

## HOT DISHES FROM THE COUNTER

### CAJUN GRILLED FREE RANGE CHICKEN BREAST

cajun and tarragon cream sauces

### BUTTER AND CHIVE COOKED SCOTTISH SALMON CAVIAR CREAM SAUCE

### FISHERMEN'S POT PIE

### EGGPLANT & OKRA CASSEROLE **V**

## ACCOMPANIMENTS

### JAMBALAYA RICE **V**

### ROASTED GARLIC FRENCH BEANS & RAINBOW CARROTS **V**

### NEW POTATOES TOSSED IN BUTTER & CHIVES **V**

## DESSERTS DISPLAY

### EXQUISITE CREATIONS

Indulge in our tantalising selection of individual  
pastry delicacies, carefully prepared  
by our pastry team

### INDIVIDUAL PASTRIES

Smoked Chocolate & Exotic Banana

Vacherin Berry Aniseed

Sicilian Pistachio & Cherry Tonka Roulade

Chocolate Fig, Seville Orange  
& Sansho Pepper Cake

Jasmine Tea & Honeybee Crunch

### EXCELSIOR GRAND CHOCOLATE FOUNTAIN

A flowing fountain of rich origin chocolate  
served with an assortment of fresh seasonal fruit,  
mini donuts mini waffles and marshmallows for  
dipping, perfect for sharing and indulging

### SEASONAL FRESH FRUIT SALAD IN LIGHT SYRUP

## BEVERAGE STATION

A dedicated station will serve:

**PROSECCO | MIMOSA | BELLINI | CIDER |  
BLOODY MARY | VIRGIN MOJITOS**

### SELECTION OF JUICES & INFUSED WATERS

### HOT BEVERAGES

Free-flowing instant coffee and tea will be available,  
along with a selection of specialty coffees including  
cappuccino, espresso, etc

### STILL & SPARKLING WATER

**€65.00 PER PERSON (INCL. VAT)**

**6-12 YEARS €30.00 (INCL. VAT)**

**CHILDREN UNDER THE AGE OF 6 YEARS EAT FREE**

A children's menu is also available  
Please note that this is a sample menu.  
Since we use the freshest ingredients,  
menus may change accordingly